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FIG. 1

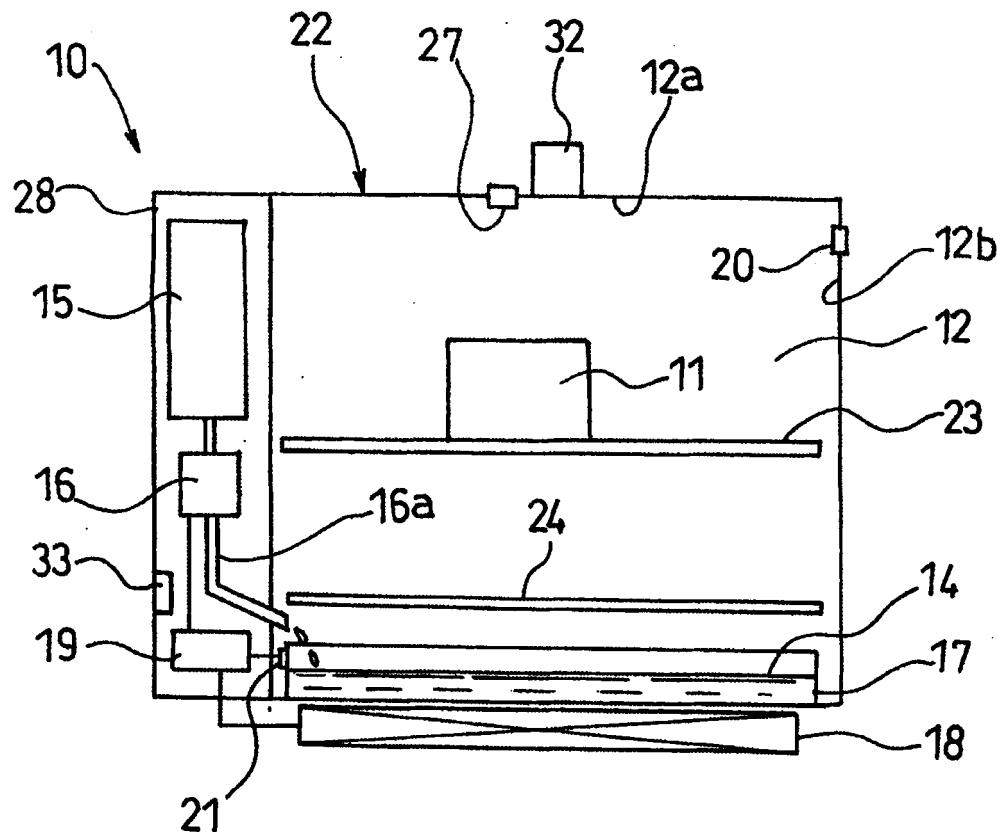
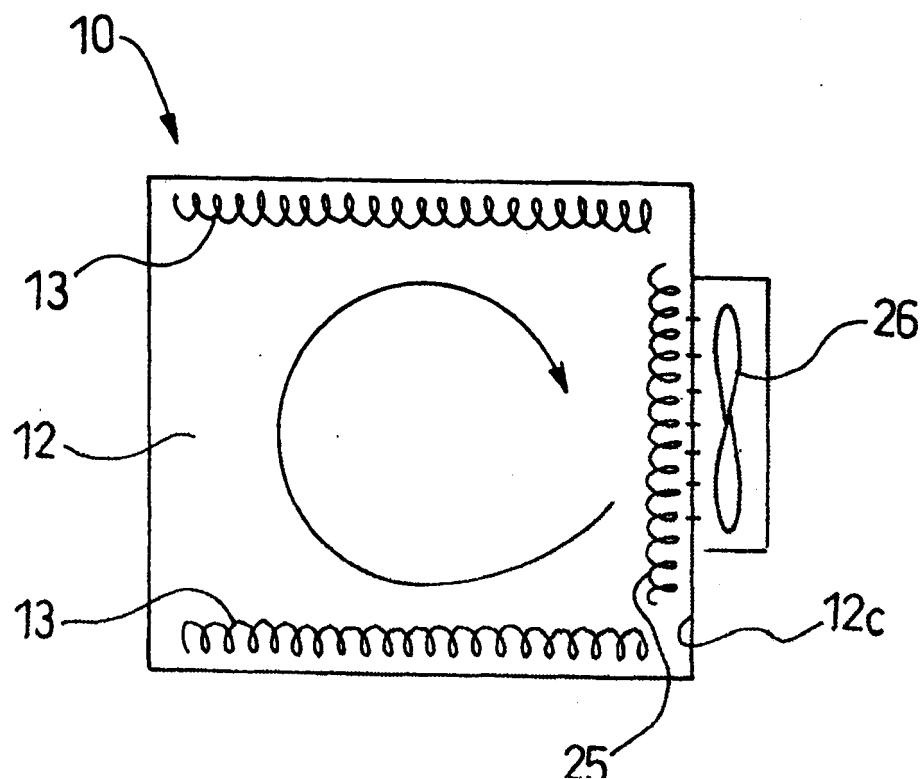
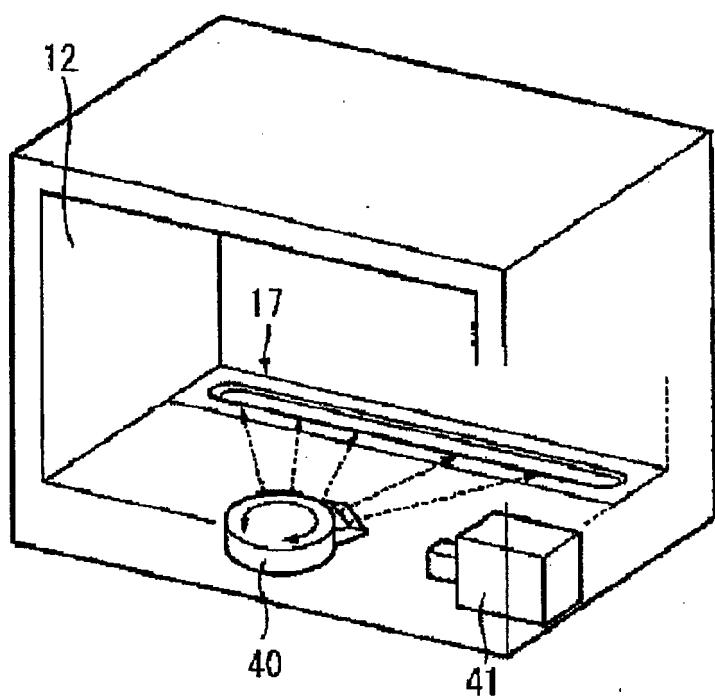


FIG. 2



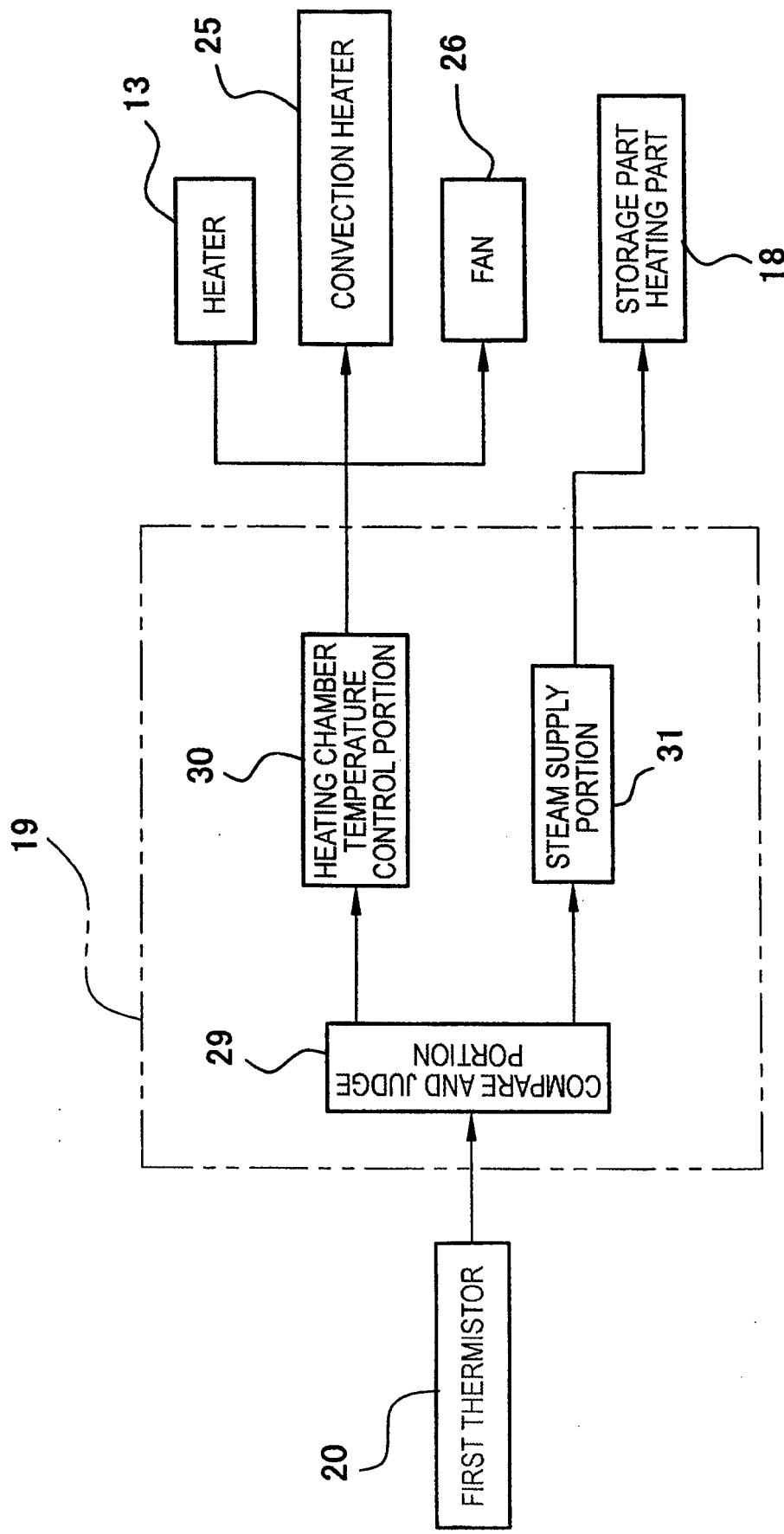
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FIG. 3



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FIG. 4



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FIG. 5A

- WHEN HEATING CHAMBER INTERIOR TEMPERATURE IS LOW

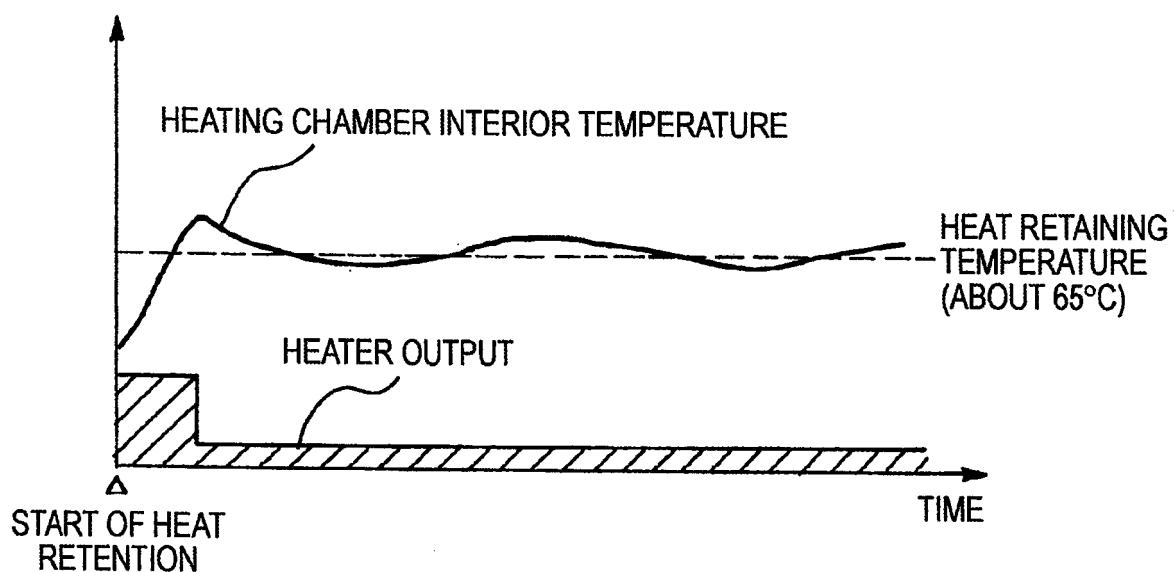
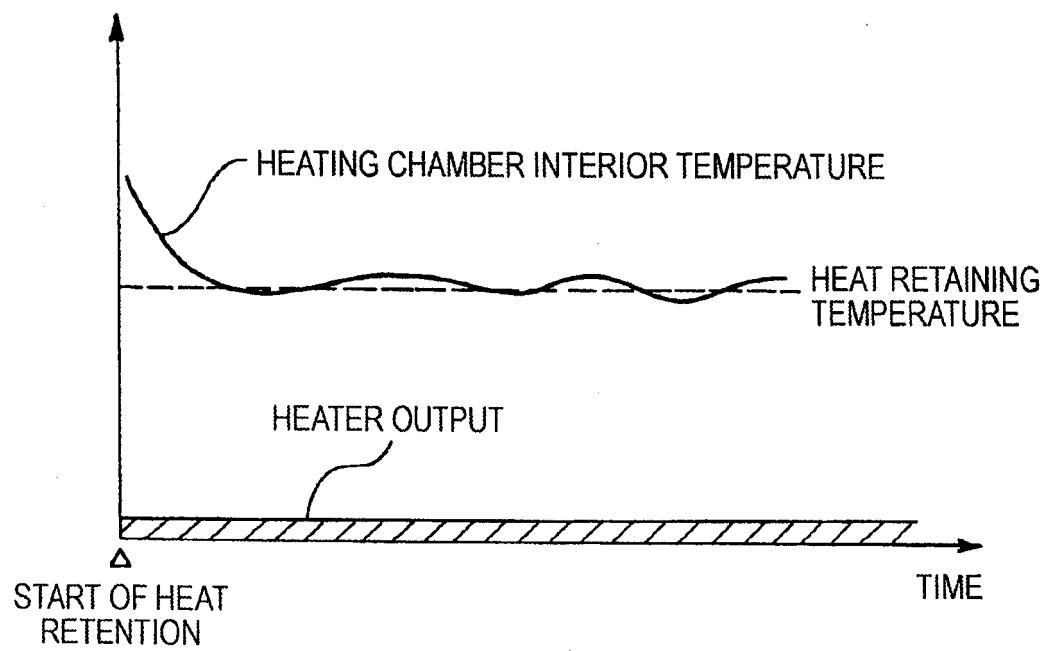


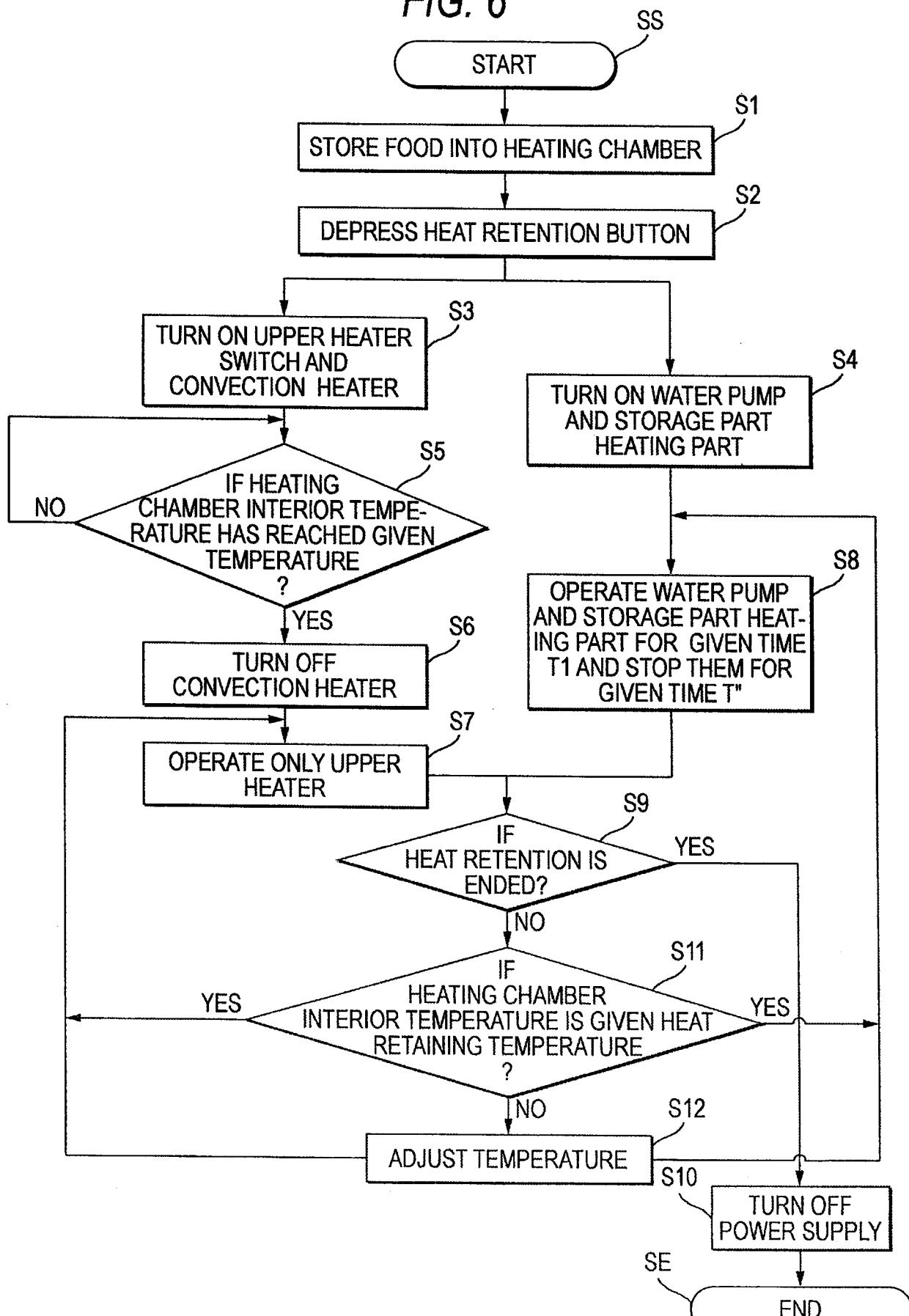
FIG. 5B

- WHEN HEATING CHAMBER INTERIOR TEMPERATURE IS ORIGINALLY HIGH (FOR EXAMPLE, AFTER END OF OVEN COOKING)



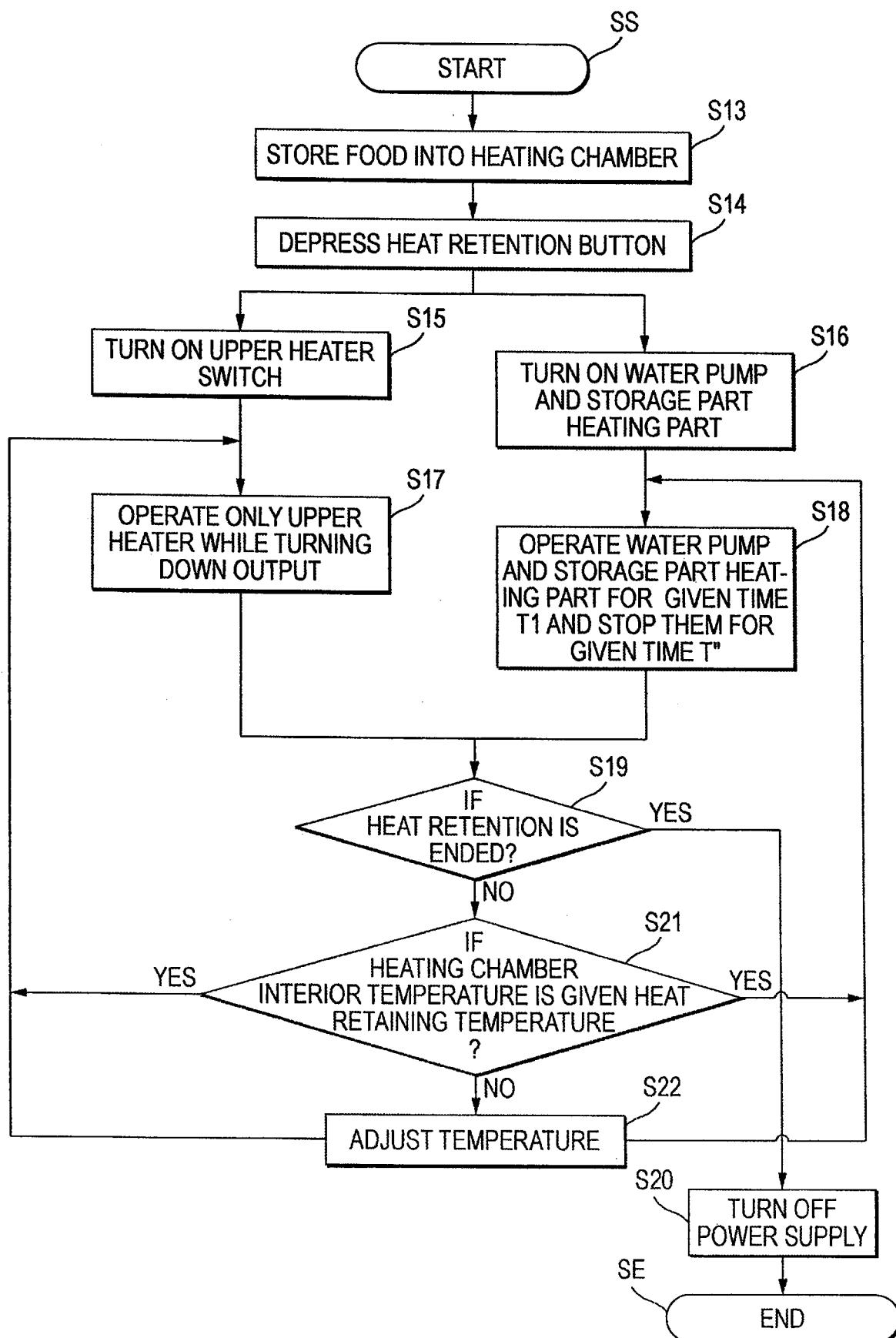
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FIG. 6



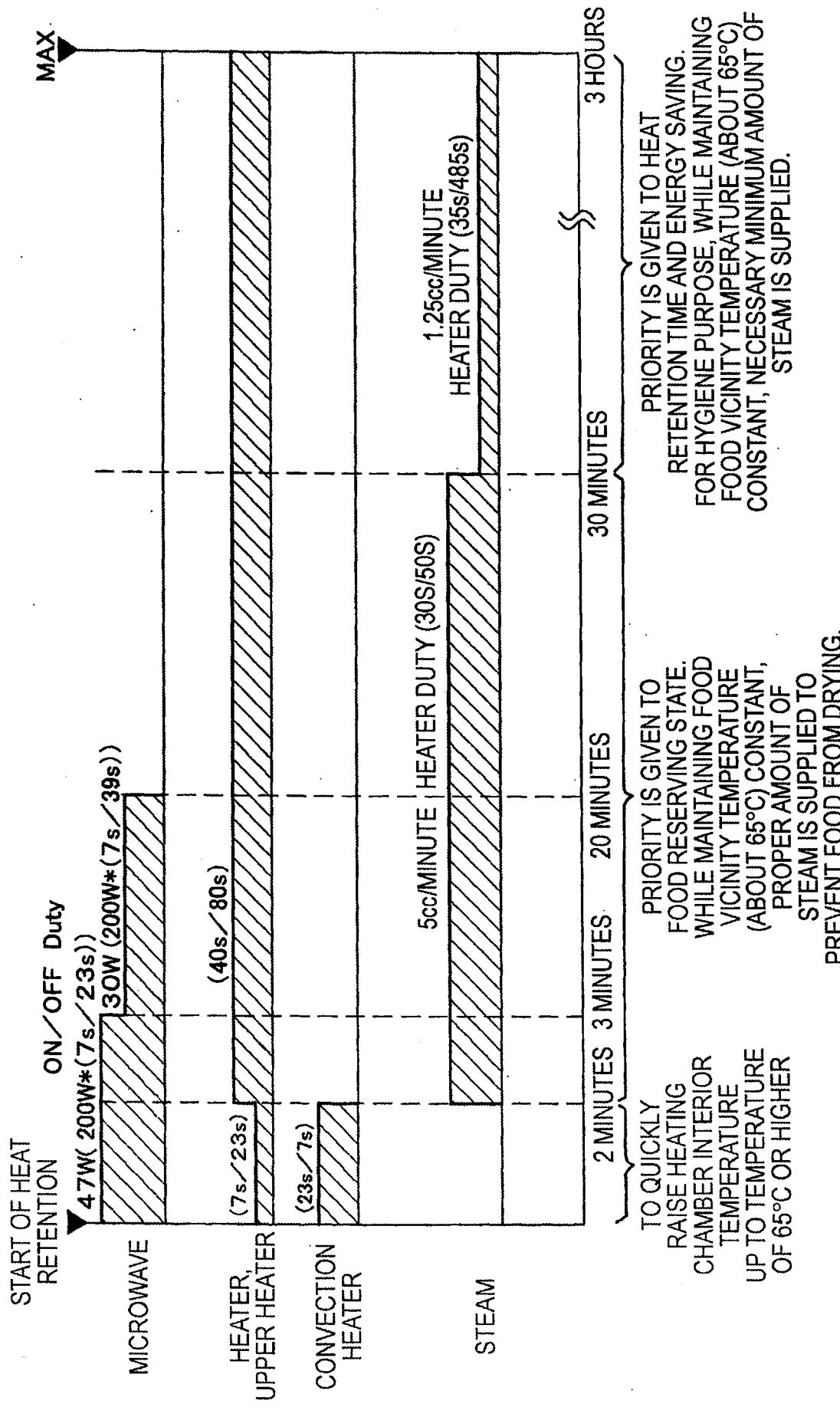
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FIG. 7



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FIG. 8



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FIG. 9

		STATE OF FOOD (DAMAGE)	NEED OF WRAPPING	
			WITH WRAPPING	WITHOUT WRAPPING
MICROWAVE	FOOD TEMPERATURE ▲ VARIES GREATLY DEPEND- ING ON FOOD QUANTITY	◀ FOOD DRIES DEPENDING ON FOOD QUANTITY AND TIME	○ WRAPPING IS INDISPENSABLE	✗ FOOD DRIES
HEATER	HEATING CHAMBER INTERIOR TEMPERATURE ○ RISES QUICKLY BUT FOOD VICINITY TEMPERATURE DOES NOT RISE SO QUICKLY	WHEN PRIORITY IS GIVEN TO THE RISE OF FOOD TEMPERATURE, FOOD DRIES	✗ WRAPPING CANNOT BE USED DEPENDING ON TEMPERATURE	✗ FOOD DRIES
STEAM	IT TAKES TIME TO RAISE HEATING CHAMBER INTERIOR TEMPERATURE	◀ FOOD DOES NOT DRY BUT SOME FOOD GETS WATERY	○	○
MICROWAVE + STEAM	FOOD TEMPERATURE ▲ VARIES GREATLY DEPEND- ING ON FOOD QUANTITY	○ FOOD DRYING DUE TO FOOD QUANTITY AND TIME CAN BE REDUCED BY STEAM	○ WRAPPING IS NECESS- ARY FOR LONG HEAT RETENTION	○ ~ FOOD DRIES DEPENDING ON TIME AND STEAM AMOUNT
HEATER + STEAM	HEATING CHAMBER INTERIOR TEMPERATURE ○ RISES QUICKLY BUT FOOD VICINITY TEMPERATURE DOES NOT RISE SO QUICKLY	◀ FOOD DRIES DEPENDING ON FOOD QUANTITY AND TIME	○ WRAPPING IS NECESS- ARY FOR LONG HEAT RETENTION	○ FOOD DRIES DEPENDING ON TIME AND STEAM AMOUNT
MICROWAVE + HEATER + STEAM	HEATING CHAMBER INTERIOR TEMPERATURE ○ CAN BE RAISED QUICKLY BY HEATER AND FOOD TEMPERATURE CAN BE RAISED BY MICROWAVES	○ FOOD DRYING DUE TO FOOD QUANTITY AND TIME CAN BE REDUCED BY STEAM	○ WRAPPING IS NECESS- ARY FOR LONG HEAT RETENTION	○ FOOD DRIES DEPENDING ON TIME AND STEAM AMOUNT

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FIG. 10

FOOD BACTERIA MULTIPLICATION TEMPERATURE AND EXTINCTION TIME IN HEATING TEMPERATURE

BACTERIA OF FOOD	OPTIMUM MULTIPLICATION TEMPERATURE	MULTIPLICATION TIME	HEATING TEMPERATURE	EXTINCTION TIME
NORMAL BACTERIA	ABOUT 30 ~ 40°C	ABOUT 30 MINUTES	—	—
ENTERITIS VIBRIO	ABOUT 38°C	ABOUT 8 MINUTES	ABOUT 60°C	ABOUT 30°C
QUICK MULTIPLICATION BACTERIA	COLON BACILLUS	ABOUT 20 ~ 40°C	ABOUT 15 MINUTES	ABOUT 60°C

MULTIPLICATION TIME = LOGARITHMIC NUMBER PERIOD
(TIME NECESSARY FOR THE NUMBER OF CELLS ABOUT $10^2/g \rightarrow$ ABOUT $10^8/g$)

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FIG. 11

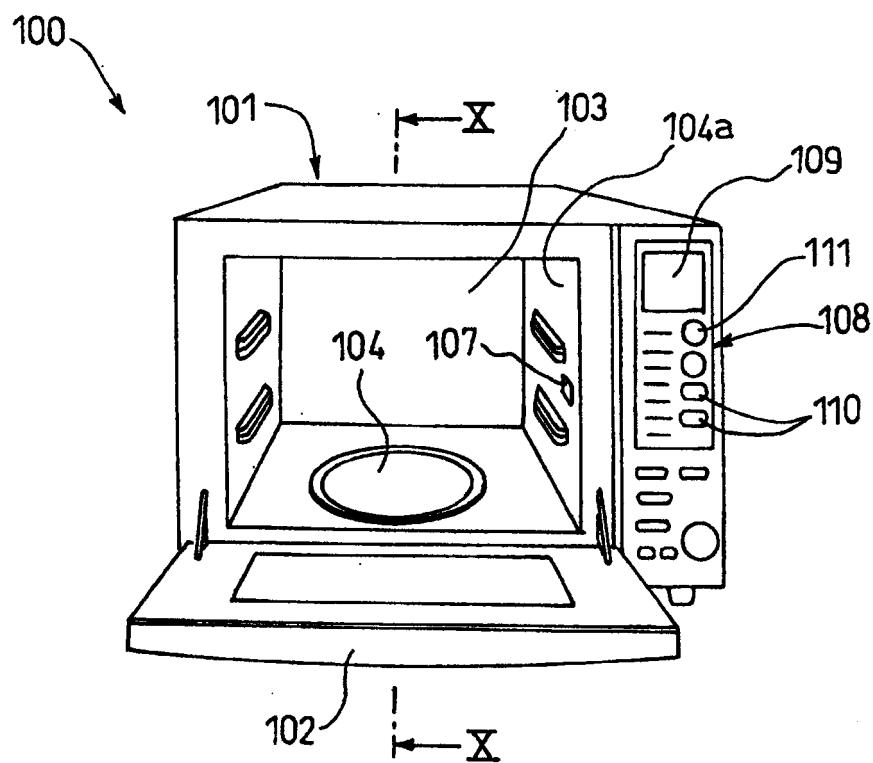


FIG. 12

